

Corrective Action Statement for USPHS inspection
January 4th, 2004 - CAS 1/2/2004

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	FOOD SERVICE GENERAL	28	2	No
THE VEGETABLE CORDS WERE WRAPPED AROUND THE STEMS OF THE UNITS AND WERE RESTING AGAINST THE FOOD CONTACT AREAS OF THE UNIT. Corrected: PERSONNEL WERE INSTRUCTED TO KEEP THE CORDS OFF THE COUNTER.				
KNIVES, AND VARIOUS PIECES OF EQUIPMENT WERE NOT STORED COVERED OR INVERTED AFTER CLEANING. Corrected: PERSONNEL HAVE BEEN INSTRUCTED ON THIS MATTER				
THE TASTING SPOONS WERE NOT DISPENSED WITH THE HANDLES ALL FACING ONE WAY. Corrected: A PROPER CONTAINER HAS BEEN PROVIDED				
2	MAIN GALLEY-HOT GALLEY	26	0	Yes
THE DRAIN LINE FOR THE KETTLE WAS SOILED WITH FOOD DEBRIS. Corrected: THE KITCHEN STWD HAS BEEN REQUESTED TO BETTER SUPERVISE THE CLEANING				
3	MAIN GALLEY-DISHWASH AREA	37	0	No
HOT HUMID AIR WAS NOT ADEQUATELY CAPTURED BY THE EXHAUST VENT AT THE SOILED END OF THE DISHWASH UNITS. In progress: WAITING FOR THE EXHAUST FAN SPARE PARTS				
4	MAIN GALLEY-ESCALATOR AREA	34	0	No
BROWN WATER WAS NOTED ON THE DECK NEAR THE FIRST UP ESCALATOR. THIS WATER APPEARED TO BE COMING FROM BEHIND THE BULKHEAD PANEL. Corrected: RESTAURANT PERSONNEL HAVE BEEN INSTRUCTED TO NOT USE EXCESS WATER DURING CLEANING OPERATION				
5	DECK 2 AND 3 DINING ROOM WINE CELLARS	34	0	No
THE UTILITY SINKS IN THE WINE CELLAR WERE NOT PROVIDED WITH HOT AND COLD RUNNING WATER. Corrected: REPAIRED DURING THE INSPECTION				
6	DECK 3 DINING ROOM WINE CELLAR	28	2	No
A PEN AND CLIP WERE STORED WITH A KNIFE IN A CONTAINER. Corrected: PERSONNEL WERE INFORMED ABOUT PROPER UTENSIL STORAGE				
7	CREW GALLEY	27	0	No
THE UNDER SURFACES OF THE GROOVED GRILL WERE SLIGHTLY SOILED WITH GREASE RESIDUE. Corrected: THE 1 ST COOK HAS BEEN REQUESTED TO SUPERVISE THE ROUTINE CLEANING				

8	CREW MESS	20	0	No
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THE MILK DISPENSING TUBE WAS MORE THAN 3 CM LONG.

Corrected: THE CHIEF CREW STWD HAS BEEN REQUESTED TO INSTRUCT PERSONNEL TO CUT THE TUBE TO A MAXIMUM LENGTH OF 3CM (1 INCH) AND ON A DIAGONAL

COSTA ATLANTICA

1/4/2004

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
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9	CREW GALLEY	20	0	No
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ROUGH WELDS AND A BROKEN WELD WERE NOTED ON THE PAN SUPPORTS IN THE LEFT RATIONAL OVEN.

Corrected: REPAIRED DURING THE INSPECTION

10	BAKERY	21	0	No
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THE PLASTIC FINISH WAS PEELING ON THE OVEN HANDLE MAKING THIS AREA DIFFICULT TO CLEAN.

Corrected: REPAIRED ON BOARD

11	BUTCHER SHOP	38	0	No
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A MOP RACK WAS MOUNTED NEXT TO THE SAW. THERE WAS ANOTHER MOP RACK MOUNTED NEAR THE HANDWASH SINK.

In progress A WORK ORDER HAS BEEN ISSUED TO REMOVE AND RELOCATE THE MOP RACKS

12	BAKERY	40	0	No
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THE DOOR TO THE BAKERY WAS LEFT OPENED DURING PROVISIONING. THIS DOOR OPENED INTO THE CORRIDOR WHERE THE OUTER DOOR WAS NOT PROTECTED AGAINST VERMIN ENTRY.

Corrected: PERSONNEL HAVE BEEN INSTRUCTED TO KEEP THE DOOR CLOSED DURING LOADING

13	GARBAGE ROOM	29	0	Yes
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THE HANDWASH SINK IN THE BACK OF THE GARBAGE ROOM WAS SOILED WITH BROKEN GLASS AND OTHER DEBRIS.

Corrected: THE HANDWASH SINK HAS BEEN CLEANED AND PERSONELL INSTRUCTED DURING INSPECTION

14	GARRBAGE ROOM	30	0	No
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THE HANDWASH SINK IN THE BACK OF THE GARBAGE ROOM WAS NOT PROVIDED WITH PAPER TOWELS.

Corrected: PAPER TOWELS HAVE BEEN PROVIDED

15	GARBAGE ROOM	34	0	No
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THE HANDWASH SINK AT THE ENTRANCE TO THE GARBAGE ROOM WAS OUT OF ORDER.

Corrected: REPAIRED DURING THE INSPECTION

16	LIDO BAR	28	2	No
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A MOP BUCKET WAS STORED LESS THAN 1 INCH AWAY FROM THE CLEAN STORAGE RACK.

Corrected: PERSONNEL WERE INSTRUCTED TO STORE THE MOP BUCKET AWAY FROM THE
CLEAN STORAGE RACK

17 LIDO BAR 21 0 No

LARGE GAPS WERE NOTED AROUND THE LIQUOR DISPLAY CASE.

In progress: A WORK ORDER HAS BEEN ISSUED.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
18	FOOD SERVICE GENERAL	16	0	Yes
<p>THE TIME AS A CONTROL PLAN FOR COLD FOODS INDICATED THAT THE PREPARATION TIME WAS WHERE THE FOUR HOUR TIME CONTROL BEGAN. THE PREPARATION WAS NOT TO EXCEED 1.5 HOURS AND THEN THE FOODS WERE TO BE CHILLED. WHEN THE FOODS WERE PUT ON DISPLAY THE TIME WAS NOT TO EXCEED 2.5 HOURS. THERE WAS NOT INDICATION ON THE PLAN WHAT TIME FOODS WERE PREPARED OR DISCARDED. IN ADDITION, SOME FOODS WERE PREPARED A DAY IN ADVANCE.</p> <p>Corrected: AN UPDATED COLD FOOD FLOW CHART PLAN FOR SELF SERVICE BUFFET HAS BEEN RECEIVED FROM OUR PH DEPARTMENT. THE PLAN SUGGESTED BY USPHS WILL BE EVALUATED BY THE HEALTH & SANITATION DEPARTMENT.</p>				
19	MEDICAL	01	0	Yes
<p>THE VESSEL HAS NOT REPORTED WITHIN THE 24-30 HOUR WINDOW DURING THE LAST TWO CRUISES. IN ADDITION, 4-HOUR UPDATES WERE NOT SUBMITTED WHEN THE CASE NUMBERS INCREASED AFTER THE 24-HOUR REPORT.</p> <p>Corrected: A STRICTER CONTROL ON THE TIME OF REPORT SENDING WILL BE ENFORCED. ALSO HOSPITAL PERSONNEL HAVE BEEN INSTRUCTED TO REPORT TO THE BRIDGE UPDATED CASES EVERY 4 HOURS PRIOR ARRIVAL.</p>				
20	COMMENT	*	0	No
<p>PROGRAM MANAGEMENT AND RECORDKEEPING IN THE VARIOUS FOOD SERVICE AND BAR OPEATION, POTABLE WATER, PEST MANAGEMENT, AND HOUSEKEEPING WERE EXCELLENT.</p>				
21	LIDO BUFFET LINE - STARBOARD SIDE	28	2	No
<p>THE PLATES ON THE BUFFET LINE WERE NOT STORED INVERTED.</p> <p>Corrected: PERSONNEL HAVE BEEN INSTRUCTED ON CORRECT PLATE STORAGE</p>				
22	FORWARD PORT AFT GRILL BUFFET LINE	33	0	No
<p>THE RIGHT SIDE BULKHEAD WAS DAMAGED WERE THE SERVICE LINE MET THE EXTERIOR SURFACE.</p> <p>Corrected: REPAIRED DURING INSPECTION</p>				
23	PORT PIZZA GRILL	33	0	No
<p>RECESSED GROUTING WAS NOTED IN THIS AREA.</p> <p>Corrected: THE GROUTING HAS BEEN FIXED DURING INSPECTION</p>				
24	CORRECTIVE ACTION STATEMENT	*	0	No
<p>IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.</p> <p>PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .</p>				

25 LIDO

37

0

No

A STRONG URINE SMELL WAS NOTED IN THESE TOILET ROOMS.

Corrected: A DEEP CLEANING HAS BEEN MADE AND ALSO A PROPER AUTOMATIC AIR
FRESHNER HAS BEEN INSTALLED IN THE TOILET ROOM